

# ROASTED SQUASH ORZO



Moderate



45 minutes



Starter/Side



04-06 Servings

## INGREDIENTS

1 medium squash, peeled, seeded and diced  
1 tablespoon olive oil  
½ teaspoon kosher salt  
½ teaspoon black pepper  
1 tablespoon butter  
1 tablespoon olive oil  
1 large onion, diced  
2 cloves garlic, finely chopped  
1½ cups orzo pasta  
2 teaspoons fresh sage, chopped (optional)  
1 teaspoon sea salt  
½ teaspoon black pepper  
½ teaspoon ground nutmeg  
3 cups vegetable stock  
1 cup parmesan  
Fresh Thyme for garnish (optional)



## COOKING STEPS

Preheat your oven to 400°F (200°C). Place the diced squash on a baking sheet and drizzle with olive oil. Season with salt and black pepper. Toss to coat evenly. Roast in the preheated oven for 25-30 minutes or until the squash is tender and slightly caramelized on the edges. Once roasted, set HALF of the squash aside and transfer the other half to a blender or food processor. Puree until smooth (add a tablespoon or two of stock if needed). Set aside. Keep the remaining roasted butternut squash in pieces and set aside.

In a large pan, melt the butter and olive oil over medium heat. Add the diced onion and cook for about 2-3 minutes, or until it becomes translucent. Add the finely chopped garlic and cook for an additional 1 minute, stirring frequently to prevent burning. Stir in the orzo pasta, ensuring it is coated with the butter, oil, onions, and garlic. Toast the orzo for about 2 minutes, stirring constantly.

Sprinkle the chopped fresh sage, salt, black pepper and ground nutmeg over the orzo. Stir to combine. Pour in the vegetable stock, bringing the mixture to a simmer. Reduce the heat to low and cover the pan. Let the orzo cook for 10-12 minutes, stirring occasionally, until the liquid is absorbed and the orzo is tender.

Once the orzo is cooked, stir in the squash puree, mixing until combined and creamy. Gently fold in the roasted squash pieces to add texture. Remove the pan from the heat and stir in the freshly grated parmesan until melted and creamy.

Serve the creamy squash orzo warm, garnished with additional sage or cheese if desired.